

PRIMEHOUSE

DAVID BURKE

Dine

A tasting menu for two

First Course

Corn & Sea Scallop Chowder
corn, onion, celery, bacon, potato

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*Second Course*

CAESAR  
classic, tableside

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Third Course

Bacon Wrapped Shrimp Benedict
potato cake, quail eggs, chili oil tapanade

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*Main Course*

CLASSIC FILET MIGNON  
Boneless

Creamed Spinach  
Basil Whipped Potatoes  
Organic Mushrooms  
Asparagus w/ shallots

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Dessert

Roasted Apple Cheddar Pie
vanilla roasted apples, nine year aged cheddar, salted caramel ice cream

MINI SLICE O' PRIME
10 Layers of Chocolate Cake & Fudge
S'mores Ice Cream